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SunshineŽ Lemon CoolersŽ

Brothers Jacob and Joseph Loose had a dream of creating products in a bakery filled with sunshine. In 1912 they got their wish by opening the famous “Thousand Window Bakery”

in Long Island City, New York. It was the largest bakery in the work until 1955. Today Sunshine Biscuits has moved to another location in Sayerville, New Jersey, where ovens the size of football fields bake like crazy. Sunshine is now owned by Keebler and continues to produce many baked treats you’re likely familiar with, such as Hydrox Cookies,

Saltine Crackers, Vienna Fingers, Cheez-it Crackers, and these sweet Lemon Coolers. All we have to do is make a few simple adjustments to the Nilla Wafer clone recipe, and we can create a cool copy of these awesome little tangy wafer cookies.

You know the ones - those little round cookies dusted with lemon-flavored powdered sugar. To make that coating, we'll just use a little unsweetened Kool-Aid lemonade drink mix combined with powdered sugar. Shake the cookies in a bag with this mixture (I call it bake 'n shake) and you've got yourself another tasty knock-off.

1/2 cup powdered sugar

1/3 cup sugar

1/3 cup shortening

1 egg

1/2 teaspoon vanilla

1/8 teaspoon salt

1 1/2 cups cake flour

1 1/2 teaspoons baking powder

1 tablespoon water

Lemon Powdered Sugar

1 cup powdered sugar

rounded 1/2 teaspoon unsweetened

Kool-Aid lemonade drink mix 1. Preheat oven to 325 degrees.

2. Cream together sugars, shortening, egg, vanilla, and salt in a large bowl.

3. Add the flour and baking powder. Add 1 tablespoon of water and continue mixing until dough forms a ball.

4. Roll dough into 3/4-inch balls and flatten slightly onto a lightly greased cookie sheet. Bake for 15 to 18 minutes or until cookies are light brown.

5. As cookies bake, combine 1 cup powdered sugar with the lemonade drink mix in a large plastic bag and shake thoroughly to mix.

6. When the cookies are removed from the oven and while they are hot, add 4 or 5 at a time to the bag and shake it until the cookies are well coated. Repeat with the remaining cookies.

Makes 50 to 56 cookies.